

THE
DUKE OF
CAMBRIDGE
— PUB & DINING —

À La Carte *Menu*

Welcome

to The Duke of Cambridge, an award-winning Gastropub where exceptional food, warm hospitality, and community spirit come together. Proudly crowned Best Country Pub in Southern England 2025, we are entering an exciting new chapter under the passionate ownership of Elijah & Co.

As a seasonal gastropub, our menus are ever-evolving, celebrating the very best of fresh, locally sourced ingredients at their peak. Each dish is thoughtfully crafted to reflect the changing seasons, ensuring every visit offers something new, vibrant, and memorable.

At our heart, we are more than just a pub - we are a gathering place for families, friends, and our local community. Whether you're joining us for a relaxed meal, a special occasion, or simply a drink by the fire, you'll find a welcoming atmosphere, genuine care, and a true taste of modern British dining.

V Vegetarian **G** Gluten Free

Allergens: Please make the team aware of any allergies you might have, before ordering. Dish ingredients may vary. An allergen matrix is available on request.

dukeofcambridgetilford.co.uk

NIBBLES

Warm Sourdough **V**

Choice of three butters: whipped Marmite & sea salt butter, truffle honey butter or garlic & herb butter **5.50**

Chicken Kiev Croquettes

Garlic & parsley butter, Parmesan & roasted garlic mayonnaise **8.50**

Crispy Chicken Skins **G**

Chicken salt, smoked paprika & tarragon mayonnaise **6.50**

Tempura King Prawns

Fermented chilli, lime mayonnaise & spring onion **9.50**

Crispy Potato Terrine **V**

Parmesan, truffle mayonnaise & crispy shallots **7.50**

Glazed Cumberland Sausages **G**

Honey & wholegrain mustard glaze **7.50**

STARTERS

Soup of the Day **V G**

Ask your server for today's soup, served with warm sourdough **8.50**

Smoked Haddock Fishcake

Soft poached egg, creamed leeks & mustard butter sauce **10.50**

Confit Chicken & Ham Hock Terrine

Piccalilli, toasted sourdough & dressed leaves **10.50**

Burrata, Heritage Beetroot **V G**

Whipped burrata, roasted heritage beetroot, blood orange, micro herbs & a pomegranate dressing **12.50**

Salt & Pepper Squid

Fermented chilli, spring onion, lime & coriander mayonnaise **10.95**

Baked Camembert **V**

Garlic, rosemary, truffle honey, toasted sourdough & apple and cider chutney **13.50**

Good Food. Good Drinks. Good Times



An optional 12.5% service charge will be added to your bill

MAINS

Signature Fish of the Day

Battered fish of the day, triple-cooked chips, mushy peas, curry sauce, & tartare sauce **24.95**

Pie of the Day

Today's freshly prepared pie, buttery mash, seasonal greens & proper gravy **21.50**

Chargrilled 8oz Beef Burger

Smoked Cheddar, smoked streaky bacon, caramelised onion, pickles, burger sauce & skin-on fries **19.95**

Cider-Brined Pork Chop

Mustard mash, caramelised apple, hispi cabbage & cider and sage jus **24.50**

Crispy Chicken Schnitzel

Parmesan & herb crumb, smoked bacon, fried hen's egg, caper butter, dressed watercress & skin-on fries **21.50**

Beef Bourguignon

Slow-braised British beef, smoked bacon, mushrooms, baby onions, red wine jus & buttery pomme purée **22.50**

Pan-Roasted Sea Bass **G**

Crushed potatoes, brown shrimp, samphire, capers & lemon beurre noisette **24.50**

Spicy King Prawn Linguine

King prawns, nduja, cherry tomatoes, garlic, chilli, white wine, lemon & parsley **21.50**

Wild Mushroom Pappardelle **V**

Roasted mushrooms, garlic, spinach, truffle **19.50**

Massaman Curry **V G**

Fragrant nut-free coconut Massaman curry, roasted potatoes, charred aubergine, jasmine rice, crispy onions & warm flatbread *Chickpea 19.50 | Chicken 21.50*

SANDWICHES *Available Mon-Sat 12pm - 5pm*

Our Signature Steak Sandwich

Chargrilled rump steak, caramelised onions, smoked Cheddar, horseradish mayonnaise & rocket on toasted ciabatta. Skin-on fries & dipping jus **19.95**

Buttermilk Chicken Club

Crispy chicken, smoked bacon, baby gem, tomato, pickles & roasted garlic mayonnaise on toasted brioche. Skin-on fries **15.50**

Croque Monsieur

Honey-roast ham, Gruyère, Dijon mustard & béchamel on toasted sourdough. Skin-on fries & dressed leaves **13.95**

SIDES

Skin-On Fries

Crispy skin-on fries, lightly seasoned **6.00**

Creamed Leeks

Soft leeks cooked with cream, Parmesan & cracked black pepper **5.60**

Seasonal Greens

Seasonal greens with garlic butter **5.60**

Parmesan Hispi Cabbage

Charred hispi, Parmesan, crispy shallots & lemon butter **6.00**

Mac & Cheese

Creamy cheese sauce, Parmesan & crispy bread crust **7.00**

Garlic & Parmesan Sourdough

Warm toasted sourdough, roasted garlic butter & Parmesan **5.50**

DESSERTS

Sticky Toffee Pudding **V**

Miso butterscotch, vanilla ice cream & crispy caramel **9.50**

Signature Chocolate Mousse

Velvety chocolate mousse with a light biscuit base, served with a chocolate crumb, chocolate ganache and a cherry compote **9.50**

Apple Tarte Tatin **V**

Caramelised apple, vanilla ice cream & cider caramel **10.50**

Burnt Basque Cheesecake **V**

Blackberry compote & vanilla crème fraîche **9.50**

Marmalade Bread & Butter Pudding

Brioche, vanilla custard, marmalade & toasted ice cream **9.50**

PLEASE CHECK OUR
Specials

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